

Patent Claims:

1. Method of producing roughage-enhanced grain products, characterized by the substitution of a special flour derived from grinding grain bran (Pericarp) in known recipes for dough or mass production, where the special flour is substituted for flour or starch and sugar components at rates varying from 0.5% to 50%, where no additional additives are required, and where the grain products may be produced in normal baking processes.
2. Method according to Point 1, characterized by grinding the grain bran produced by the initial cleaning process and fractioning the material by sieves with screen sizes of 112 µm, 160 µm, 250 µm, and 500 µm, depending on the intended use.
3. Method according to Point 1 and 2, characterized by treating the special flour with known oxidation or reduction agents to lighten the color, if needed.
4. Method according to Point 1 to 3, characterized by producing bakery products with normal baking characteristics from the special flour and normal ground grain flours, where the products have a significantly higher roughage content than the unenhanced recipes and where they have a lighter color than wholemeal flour or other special flours.